

# Raw Bar / Share

**MARROQUIAN GARBANZO HUMUS:** Cardamom, paprika, carrot, celery, pepper and homemade pickles. **17,00€**

**USUZUKURI STYLE SIRVIA:** Sesame, pickled onion, mango, jalapeño, jalapeño and pickled onion, mango, jalapeño and coriander. **26,00€**

**TUNA AND SALMOREJO TARTAR:** Soya, lime, ginger, fried egg mayonnaise and salmorejo. **25,00€**

**HOMEMADE CROQUETTES.** **18,00€**

**IBERIAN HAM:** Glass bread and tomato. **33,00€**

**JOSPER ROASTED EGGplant:** Yoghurt, tahini and lemon sauce. Fresh herbs, almond and pomegranate. **22,00€**

**AVOCADO AND FETA:** Roasted lemon cream, basil, hazelnut and micro-blend. **19,00€**

**THAI MUSSELS:** Coconut milk, curry, vegetables and coriander. **26,00€**

**RED SHRIMP OF IBIZA:** Sautéed in montilla moriles, garlic, chilli and its own juice. **35,00€**

**SAUTÉED CHIPIRIRONES:** With sobrasada and crunchy artichoke. **22,00€**

**OCTOPUS A LA BRASA:** Potato parmentier, harissa emulsion, spring onion and spicy panko. **34,00€**

**ZAMBURIÑAS AL JOSPER:** Mediterranean chopped mix, tomato, garlic and parsley. **25,00€**

# A L A B A S T R O

## Entrepans

**WAGYU HAMBURGER AL JOSPER:** Lettuce, tomato, manchego cheese, caramelised onion and gherkins. **26,00€**

**SMOKED TOFU FOCACCIA:** Caramelised onion, roasted aubergine, herbs and kimchi mayonnaise. **22,00€**

**PRAWN ROLL:** Brioche bread, prawns, kimchi mayonnaise, fresh herbs, fried onion and lemon cream. **27,00€**

**CLUB SANDWICH:** Lettuce, tomato, cheese, bacon, grilled chicken with Ibicencan herbs and saffron mayonnaise. **24,00€**

## Salads

**BURRATA WITH COLOURED TOMATOES:** Crispy bread, spiced tomato jam and rocket. **22,00€**

**SUPER GREEN SALAD:** Arugula, spinach, mint, cucumber, green bean, apple, avocado and Thai vinaigrette. **20,00€**

**CESAR SALAD:** Romaine lettuce, classic caesar sauce, parmesan, bacon and crunchy bread prawns. **22,00€** Option chicken **28,00€** Option prawns **28,00€**

**POKE BOWL:** Sushi rice, carrot, red cabbage, mango, edamame, radish and edamame, radishes and avocado with kimchi mayonnaise. Option salmón **22,00€** Option tuna **28,00€**

## Sides / Accompaniments

To choose from

Fried potatoes with padrón peppers: **9,00€**, Grilled wild asparagus with romesco sauce: **10,00€**

Fried sweet potato: **8€**, Roasted carrots with Tahin sauce and ras el Hanout **9€**

Gluten Egg Milk Mustard Sesame Soy  
Crustaceans Celery Sulphites Molluscs Nuts

# Resounding

**GRILLED COD LOIN.** Ibicencan potato, honeyed onions and garlic mousseline. **32,00€**

**GRILLED CAULIFLOWER WITH COCONUT SAUCE.** Curry and coconut sauce, mini vegetables and peanuts. **27,00€**

**FISH OF THE DAY FROM THE FISH MARKET.** Grilled fish ration with garlic and chilli. **S.P.M**

**TAGLIATELLE WITH PRAWNS.** Fresh pasta, prawns and parsley. **32,00€**

**RIGATONI WITH PESTO.** Tomato, burrata and pesto with black olives. **29,00€**

**IBERIAN PORK.** Marinated with honey and mustard. Cassava chips. **34,00€**

**COQUELET:** Whole grilled, marinated in orange, with rosemary, its roasted juice and mashed potato. **30,00€**

**TATAKI DE TERNERA:** Grilled with oriental mushroom stew. **36,00€**

## Desserts

**STICK OF FRAMBUESA:** Greek yoghurt mousse, raspberry with pink pepper and chocolate. **12,00€**

**FERRERO ROCHER 2.0:** Milk chocolate mousse, praline sponge cake and caramelised hazelnut. **14,00€**

**CARIBE:** Passion fruit cream, white chocolate mousse and almond crumble. **14,00€**

**PISTACHO SPONGE:** With strawberries and lemon sorbet. **14,00€**

**ICE-CREAM SCOOP: 4,00€**

**FRUIT MOSAIC: 12,00€**